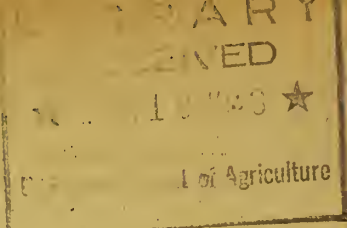


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Reserve

TAKE CARE OF YOUR COOK STOVE



Broadcast by Ruth Van Deman, Bureau of Home Economics, and Wallace Kadderly, Office of Information, in the Department of Agriculture's portion of the National Farm and Home Hour, Tuesday, January 5, 1943, over stations associated with the Blue Network.

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WALLACE KADDERLY: Now ...another chapter on household equipment ... on keeping the household equipment we have in good working order to serve us through this critical war period. In the last few weeks Ruth Van Doman has brought us the word of the home economics experts on many items ...refrigerators ... washing machines ...electric irons ... household rubber articles. Today she has a very gay red-and-white document here in hand about the kitchen range.

RUTH VAN DEMAN: Right you are, Wallace. As gay as a New Year's greeting. And the owner of the kitchen range could very well turn these how-to-do-it instructions into New Year's resolutions.

KADDERLY: All right, let's have them. Be it resolved that

VAN DEMAN: Be it resolved that I will check the installation ... Save the surface. Keep all parts clean ... Be gentle with hinges and doors ... Take good care of the oven ... And if it's an electric stove, guard the heating wires ... If it's a gas range, keep the burners at their best.

KADDERLY: Well, Ruth, like all good resolvers you've compressed a great deal into a few sentences.

VAN DEMAN: I realize every one of these points calls for a lot of doing. Take "Keep all parts clean", for example. When that's done thoroughly on outside surface, top-of-stove cooking units, oven and broiler, you've won half the battle of getting the highest cooking efficiency from a range and making the range itself last. And it helps, too, in conserving fuel ... another wartime necessity. Even the most careful cook occasionally spills food. Grease spatters out of skillets and roasting pans. And in spite of everything a watched pot will boil over now and then.

The modern kitchen has a smooth, hard enamel surface, designed to protect the steel underneath from rusting and make the stove easy to clean. But suddenly putting something very cold and wet on that enamel surface while it's very hot can crack it. Or hitting it a hard blow with a heavy utensil may chip out a piece. Or using a coarse, gritty scouring powder on the enamel can scrub off the glaze.

Crumpled paper is soft and good for wiping off grease spatters, while the broiler or the oven are still warm.

But for thorough cleaning, it's best to wait until a range is practically cool. Then wash it with a cloth wrung out of warm soapy water. Very fine steel wool was excellent for taking off stubborn spots. But even the steel filings are needed in war production. And we'll have to get along in the kitchen for a while without steel wool.

The burners on a gas stove or the cooking coils on an electric range are of course the most vital parts about a stove. But the ways to clean burners are so different from the ways to clean coils that I can't go into them here. But they're all down as plain as a - b - c -, one - two - three - in this folder: "How to Make Your Gas or Electric Range Last Longer."

KADDERLY: Well, Farm and Home friends, just to round out what Ruth Van Deman has suggested. If you want copies of these folders how to make your household equipment last longer, send a post card to the Bureau of Home Economics, U.S. Department of Agriculture, Washington, D. C. The series now covers the gas and electric range, refrigerator, washing machine, ironing equipment, and household rubber goods. For concise, clear directions on how to make them last for the duration or longer, send your request on a post card to the Bureau of Home Economics, U. S. Department of Agriculture, Washington, D. C.